

Amendments of the Claims:

A detailed listing of all claims in the application is presented below. This listing of claims will replace all prior versions, and listings, of claims in the application. All claims being currently amended are submitted with markings to indicate the changes that have been made relative to immediate prior version of the claims. The changes in any amended claim are being shown by ~~striketrough~~ (for deleted matter) or underlined (for added matter).

1. (Currently amended): A method ~~Method~~ for industrial production of bubbly alcohol-containing beverages comprising the steps of:

a) preparing where a base mix is prepared and comprising fermentable sugars and a pure yeast culture;

b) subsequently subjected subjecting the base mix to a controlled alcohol fermentation in an air-tight space;

c) maintaining the beverages within ~~then to stabilization and filtration, all taking place in the same air-tight space, the resultant beverages remain within that space until the moment~~ a time of their consumption, ~~when filtration and stabilisation take place simultaneously, characterized by the fact that the alcohol fermentation is controlled;~~ and

d) maintaining a constant ~~the pressure in the air-tight space is kept constant from the moment~~ a time of the completion of the fermentation, during through storage and transportation of the beverages, until ~~total~~ a time of final consumption of the beverages.

2. (Cancelled)

3. (Currently amended): The method of claim 1, ~~characterized by the fact that prior to consumption, the beverages are conditioned, in accordance with the consumer's taste,~~ further comprising the step of conditioning each beverage by the an addition of pre-dosed a pre-dosed filling solution.

4. (Currently amended): The method of claim 1, ~~characterized by the fact that prior to consumption, the beverages are conditioned, in accordance with the consumer's taste,~~ further comprising the step of conditioning each beverage by the an addition of pre-dosed a pre-dosed fruit concentrate.
5. (Currently amended): The method of claim 1, ~~in which the base mix is prepared from a mixture of fermentable sugar and pure yeast culture, and wherein the pure yeast culture in the base mix is immobilized prior to addition to the base mix.~~
6. (Cancelled)
7. (Currently amended): The method of claim 25, 1, ~~in which the air-tight space comprises a container comprising a cylindrical body having an axis, a spherical upper end and a spherical lower end and an inner surface suitable for contact with foodstuffs, and whose upper end has an opening, in which a plugging contrivance is fitted and fixed, passing into a pipe whose axis coincides with the axis of the body of the container, a lower end of the piping being very close to the bottom end of the container and provided with a filtering element, the plug head (3) is a standard multifunctional plug-head, and inside the lower open end of the pipe (4), wherein the container further comprises a filtering element (5) is fitted; inside a lower open end (23) of the pipe (4), wherein an outer lower end (24) of the filtering element is sealed to its lower end the pipe (4) by a sealing ring (6).~~
8. (Currently amended): The method of claim 7, ~~characterized by the fact that wherein:~~
the filtering element (5) ~~is made of~~ comprises a porous material, having a ~~with~~ pore size less than 100 μm and ~~is formed as a hollow cylinder whose~~ with an outer surface ~~is provided with~~ having a multitude plurality of distancing drop-like protrusions (21); spaced along ~~its~~ the outer surface, ~~the an~~ upper end (22) of the filter (5) ~~is being~~ closed, and ~~the a~~ lower end (23) ~~is being~~ open to the volume of the container (1);

a ring (24) is formed along a lower periphery on the outside of the filter element
 (5) ~~a ring (24) is formed~~, the ring (24) having an ~~whose~~ outer diameter is
 larger than ~~the~~ an outer diameter of the pipe (4); and
a bed formed on the ~~an~~ upper surface of the ring (24) ~~a bed is formed receiving~~
receives the sealing ring (6).

9. (Cancelled)

10. (Currently amended): The method of claim 7, ~~in which an~~ 25, wherein the inlet (25) of the
~~multifunctional~~ plug head (3) ~~of the container (16) is connected~~ connectable via a
 reduction valve (9) to a gas container (8) containing pressurized carbon dioxide, ~~the outlet~~
~~(26) of the said head (3) is closed~~, and the container (16) is turned with its the lower end
part (15) up.

11. (Currently amended): The method of claim 7, ~~in which an~~ 25, wherein the inlet (25) of the
~~multifunctional~~ plug head (3) ~~of the keg (16) is connected~~ equipressurally to the outlet of a
 fermentation tank (11), containing a non-stabilized bubbly alcohol-containing beverage.

12. (Currently amended): The method of claim 7, ~~in which~~ 25, wherein the container further
 comprises a ~~protruding cylindrical~~ band (2) ~~having~~ comprising an upper part (2') and a
 lower part (2'') fixed, respectively, above and below the joining planes of the upper end
parts (14 and 15) and the lower end part (15) to the cylindrical ~~body~~ surface of the
 container (1), so that an outer edges (17 ~~and 18~~) of the upper part (2') and an outer edge
(18) of the lower part (2'') of the band extend beyond the length of the ~~said~~ container (1),
~~and the upper cylindrical band 2' is provided with~~ part (2') having two opposite openings
 34 (31).

13. (Cancelled)

14. (Currently amended): A method ~~Method~~ for industrial production of bubbly alcohol-
 containing beverages comprising the steps of:

a) preparing ~~where~~ a base mix; ~~is prepared and~~

~~b) subsequently subjected~~ subjecting the base mix to carbonation in an air-tight space, space;

~~c) maintaining and the resultant beverages remain within that~~ in the air-tight space until ~~the moment~~ a time of ~~their~~ consumption; ; and

~~d) maintaining a constant characterized by the fact that the~~ pressure in the said air-tight space is ~~kept constant~~ during carbonation, storage and transportation until ~~total~~ a time of final consumption of the beverages.

15. (Currently amended): The method of claim 14 ~~characterized by the fact that prior to~~ consumption, the beverages are conditioned, in accordance with the consumer's taste, further comprising the step of conditioning each beverage by the an addition of pre-dosed a pre-dosed filling solution.

16. (Currently amended): The method of claim 14, ~~characterized by the fact that prior to~~ consumption, the beverages are conditioned, in accordance with the consumer's taste, further comprising the step of conditioning each beverage by the an addition of pre-dosed a pre-dosed fruit concentrate.

17. (Previously presented): The method of claim 14, further comprising the steps of stabilisation and filtration, all taking place in the same air-tight space as the carbonation step, and the filtration and stabilisation take place simultaneously.

18-23. (Cancelled)

24. (New): The method of claim 1 further comprising the step of filtering and stabilizing each beverage at the time of consumption of the beverage.

25. (New): The method of claim 1 further comprising the step of using a container (1) having the air-tight space and an inner surface approved for contact with foodstuff and beverages to perform steps a) through d), the container comprising:

a plug head (3) fixed in the center of an upper end part (14) of the container; and

a pipe (4) fixed in a lower end of the plug head having an axis coinciding with an axis of the container (1) and having a lower open end in proximity to a lower end part (15) of the container (1);

wherein the container (1) is cylindrical, the upper end part (14) and the lower end part (15) are spherical, the plug head (3) is multifunctional, and an inlet (25) of the plug head (3) is connectable to monitoring and control devices (7).